SALADS

*Small Cake Box **$65***
*Medium Cake Box **$105***
*Large Cake Box **$175***

Risoni with Silverbeet (V)
Risoni pasta / silverbeet / lettuce / feta / pinenuts / lemon juice

Pesto Tortellini (V)
Spinach & ricotta tortellini / semi-dried / tomatoes / olives / pesto / marinated mushrooms / spinach

Antipasto Tortellini (V)
Spinach & ricotta tortellini / green olives / roasted eggplant / marinated artichoke hearts / spinach / caesar dressing

Vietnamese Chicken Noodle (GF/DF)
Vermicelli rice noodles / chicken breast / coriander / mint / sesame seeds / red capsicum / snow peas / fish sauce / lemon juice / brown sugar

Penne with Chicken & Seeded Mustard
Penne / chicken breast / marinated mushrooms / pine nuts / sour cream / seeded mustard / basil

Broccoli & Bacon (GF/DF)
Raw broccoli / bacon / cranberries / cashews / Spanish onion / white wine vinegar / mayo / honey

Mediterranean Vegetable (VG/GF)
Sweet potato / eggplant / capsicum / marinated artichoke hearts / marinated mushrooms / olives / balsamic vinegar

Potato & Haloumi (V/GF)
Roasted chat potatoes / haloumi / balsamic onions / pistachio nuts / balsamic vinegar / mayo / rocket / poppy seeds

Potato with Bacon & Peas (GF)
Chat potatoes / bacon / peas / spanish onion / parsley / sour cream / mayo / dijon / parsely / white wine vinegar

Sweet Potato & Green Bean (VG/GF)
Sweet potato / green beans / macadamia nuts / spinach / chilli- mint dressing

Cauliflower & Green Bean (V/GF)
Cauliflower / green beans / currants / yoghurt / lemon juice / sumac

Pumpkin & Wild Rice (VG/GF)
Pumpkin / wild rice / roasted cauliflower / cranberries / rocket

Mango Madness
Chicken breast / bowtie pasta / mango cheeks / lychees / macadamias / toasted coconut / celery / capsicum / spinach / curried mayo

Classic Caesar (dressed or undressed)
Cos lettuce / croutons / bacon / parmesan / caesar dressing

Turmeric Cauliflower (VG/GF)
Cauliflower / tumeric / cranberries / kale / roasted chickpeas / continental parsley

Moroccan Carrot (VG/GF)
Roasted carrots / capsicum / eggplant / coriander / pistachios / spinach / vegan aioli

Dilly Potato Salad (V/GF)
Chat potatoes / capers / Spanish onion / fresh dill / mayo / sour cream

SWEETS & DESSERTS

Handmade Favourite Pickle Slices Slab *$135*
Carmelita
Salted Caramel Stuffed Brownie (GF)
Old-Fashioned Coconut Jam Slice
Cherry Ripe Slice
Raspberry Cheesecake Brownie (GF)

Hummingbird Cake *$135*
with cream cheese icing and maple praline

Coconut Cake *$135*
with cream cheese icing and lemon curd

Pumpkin Cake *$135*
with cream cheese icing and maple pecan praline

Chocolate Sour Cream Cake *$135*
with chocolate cream cheese icing

Mango Trifle (in a glass bowl to keep) ***$120***

Limoncello Tiramisu *$150*
Savoiardi Biscuits with mascarpone, limoncello, cream & lemon curd

Brandy Custard *$25*

Christmas Puddings will be available in store

Please place your orders by December 12th for collection by 1pm on December 24th

www.inapickle.com.au
Open Tuesday - Friday 7am - 2:30pm
Saturday 7:30am - 1pm
2 Martha Street, Camp Hill Q 4152
t. 3398 6399 e. inapickle@bigpond.com



CHRISTMAS MENU 2026

MEATS

All meats are cooked unless specified

Ham Glazed or Unglazed
- Semi - Boneless 5 - 6kg (bigger avail) ***$60/kg***
- Boneless under 4kg ***$63/kg***

Chicken Boned & Stuffed *$65/ea*
- Rice / Pinenuts / Mint / Lemon Zest / Currants (GF)
- House made Breadcrumbs / Caramelised Onion / Fresh Herbs
- House made Breadcrumbs / Apricot / Seeded Mustard / Macadamia Nuts
- House made Breadcrumbs / Cranberry / Pistachios / Orange Zest / Parsley

Turkey Breast Boned & Stuffed *$130/ea*
- House made Breadcrumbs / Cranberry / Pistachios / Orange Zest / Parsley
- House made Breadcrumbs / Bacon / Apple / Walnuts
- Gluten - free stuffing

Lamb Boned & Stuffed *$75/kg*
- Rice / Pinenuts / Mint / Lemon Zest / Currants (GF)
- House made Breadcrumbs / Caramelised Onion / Fresh Herbs
- House made Breadcrumbs / Apricot / Seeded Mustard / Macadamia Nuts

Pork Boned & Stuffed *$75/kg*
- House made Breadcrumbs / Apricot / Seeded Mustard / Macadamia Nuts
- House made Breadcrumbs / Apple / Sage

Pork Belly *$75/kg*
Served with an Asian caramel dressing

Beef *$125/kg*
Rib fillet with fresh herbs & seeded mustard

CONDIMENTS

Pickle Relishes $18

Chilli Jam

Beetroot Relish

Carrot Jam

Marie Rose Seafood Sauce (Pickle's Own) $20

GRAZING BOARDS

Cheese & Charcuterie from **$250**

FRESH SEAFOOD

Cold Smoked Salmon *$80/kg*
Average side 1kg

In a Pickle Style Hot Smoked Salmon *$120/kg*
Served with pickled onions / fried capers / dilly créme fraiche
Average side 1.6kg - 2kg

Fresh Ocean King Prawns *$73/kg*
Cooked & peeled with tail on
Includes Marie Rose Sauce

Fresh Pacific Oysters *$33/dz*

Fresh Salmon with lemon & fresh dill *$105/kg*
Can be cooked or fresh
Average side 1.6kg - 2kg

SAVOURY DELIGHTS

Savoury Tarts *$65/ea*
- Caramelised Balsamic Onion / Feta / Spinach / Sweet Corn / Roasted Tomato (V)
- Caramelised Balsamic Onion / Feta / Spinach / Pumpkin / Roasted Tomato (V)
- Caramelised Leek / Ricotta / Parmesan (V)
- Caramelised Balsamic Onion / Feta / Spinach / Artichoke / Roasted Sweet Potato (V)
- Caramelised Balsamic Onion / Feta / Spinach / Mushroom (V)
- Caramelised Balsamic Onion / Feta / Smoked Salmon / Capers / Potato / Dill
- Caramelised Balsamic Onion / Feta / Spinach / Potato / Bacon

Frittata (V, GF) *$175/ea*
Roasted Sweet Potato / Eggplant / Capsicum / Zucchini / Broccoli on Polenta Base

Lasagne *$99/family or $175/lg*
- Traditional with house made bolognaise
- Vegetable

Savoury Pies *$19.50/ea or $40/family*
- Beef & Guinness
- Country Style Chicken & Mushroom
- Spinach & 3 Cheese (V)

Potato Bake (V, GF) *$22 or $120/lg*

Cauliflower Macaroni & Cheese (V) *$85*

FINGER FOOD

Prices for minimum 10 people
4 options ***$22/pp***
6 options ***$33/pp***
8 options ***$44/pp***

COLD HORS D'OEUVRES

Peking Duck (DF)
Peking duck / pancakes / shallots / hoisin / chive

Tartlets (V)
Caramelised balsamic onion / feta / egg / cream

Mushroom Tartlets (V)
Marinated mushrooms / goat's cheese / thyme / egg / cream

Chicken Dukkah Balls (GF/DF)
Chicken breast / Spanish onion / cardamom / cinnamon / mayo / hazelnuts / parsley

HOT HORS D'OEUVRES

Lamb Triangles
Lamb mince / pine nuts / filo pastry / mint / cumin / ground coriander w smoky yoghurt

Samosas (VG)
Puff pastry / sweet potato / potato / eggplant / coriander / lentils / peas

Stuffed Mushrooms (GF/V)
Mushroom / ricotta / lemon zest / fresh dill

Arancini - Traditional
Cheesy turmeric risotto rice / house made bolognaise / bocconcini w béarnaise sauce

Arancini - Vegetarian (V)
Cheesy turmeric risotto rice / artichoke / bocconcini w béarnaise sauce

Fillet Mignon (GF/DF)
Eye fillet steak pieces / bacon w béarnaise sauce on a wooden skewer

Devils On Horseback (GF/DF)
Pitted prunes / bacon w béarnaise sauce on a wooden skewer

Satay Chicken (GF/DF)
Chicken breast / peanut satay sauce on a wooden skewer

Chicken Wontons (DF)
Chicken breast / lemongrass / kaffir lime / coriander / water chestnuts w sweet chilli sauce

Chicken Empanadas (DF)
Puff pastry / chicken breast / currants / green olives / tomato

Baby Pies
Beef & Guinness (DF) / Chicken & Mushroom / Spinach & 3 Cheese (V)

Lamb & Haloumi Sausage Rolls
Puff Pastry / Lamb / Haloumi / Mint / Mint Jelly / Bread Crumbs / Garlic